

APPETIZERS

DEEP FRIED MOZZARELLA STICKS 6

Mozzarella cheese breaded and deep fried to a golden brown served with choice of marinara or ranch sauce (6 piece)

BAKED BRIE CHEESE IN FILO 8

Brie cheese and luscious raspberries wrapped in flakey filo dough

PAN FRIED DUMPLINGS 6

Crispy potstickers stuffed with minced pork, or vegetarian option, pan-seared then steamed. Served with sweet Chili sauce (5 piece)

WINGS OF THE WORLD 8

Chicken wings tossed and sauced. Choose from traditional buffalo with garden ranch or spicy szechuan orange (6 piece)

DUCK WINGS 8

Breaded duck wings tossed in savory plum sauce (6 piece)

ALFREDO DIPPING SAUCE 4

Creamy alfredo sauce and a sun dried tomato anchovie dipping sauce. Served with 6 fresh breadsticks.

KIDS MENU

CHICKEN TENDERS 7

KRAFT MACARONI AND CHEESE 4

GRILLED CHEESE ON TEXAS TOAST 7

PEANUT BUTTER AND JELLY 4

SOUPS & SALADS

FRENCH ONION SOUP 6

Beef stock, sauteed onions with beer. Served with crispy croutons and melted swiss cheese

SOUP OF THE DAY 6

Please ask your server for details

SPINACH SALAD 6

Baby spinach, crumbled bacon, mushrooms, onions, bleu cheese and almonds

TOSSED GREEN SALAD 6

Spring mix, cucumbers, cherry tomatoes, red onions, carrots, and your choice of dressing

CAESAR SALAD 6

Hearts of romaine, croutons and parmesan cheese with caesar salad dressing (Add chicken 3)

BURGERS & SANDWICHES

PESTO CHICKEN SANDWICH 10

Grilled chicken breast with parmesan cheese, tomato, spinach, and pesto sauce on a Ciabatta bun

MOBLEY BURGER 10

Conrad Hilton's Steakhouse Burger char broiled with melted cheese on a rustic roll

SMOKED SALMON BLTA SANDWICH 12

Smoked salmon filet on a brioche bun with bacon, lettuce, tomato, avocado and lemon garlic aioli

CHIPOTLE GRILLED ANGUS PATTY 10

An eight (8) ounce angus burger topped with crisp bacon, tomato, sliced avocado, and chipotle barbeque sauce on a toasted brioche bun

ENTREES

*All our Entree dishes are served with two sides and House side salad or soup.
Except Pasta dishes, served with garlic toast and side salad or soup*

RIB-EYE STEAK 28

Grilled 10 ounce rib-eye with chili lime compound butter

BEEF TENDERLOIN MEDALLIONS 28

Sauteed beef tenderloin medallions with shitake mushrooms and pearl onions in a red wine sauce

CHICKEN FRESCO 16

An eight (8) ounce airline chicken breast marinated in balsamic vinegar sauteed to perfection. Finished with a buttery cream sauce, fresh tomatoes and basil chiffonade

GRILLED RACK OF LAMB 27

Rack of lamb marinated and grilled with olive oil, rosemary, and garlic, served with greek mint yogurt sauce

BEER BATTERED POLLOCK 12

Deep fried golden ale beer battered pollock

ALDERWOOD ROASTED SALMON 22

Alderwood fire roasted salmon filet finished with a red wine reduction

PORTABELLO STUFFED RAVIOLI 14

Topped with rich fire roasted tomato marinara, sauteed mushrooms and basil chiffonade

CHICKEN FETTUCCINE ALFREDO 13

Grilled chicken breast served over creamy fettuccine alfredo and mushrooms. Served with garlic toast

PASTA PUTTANESCA 14

Fettucini noodles tossed with marinara, capers, garlic, black olives and anchovies. Served with garlic toast

SIDES

Select two sides from:

JASAMINE RICE (cooked with onions and olive oil) ~ YUKON MASH
KETTLE POTATO CHIPS ~ STEAMED BROCCOLI
GREENBEANS ~ FRESH SEASONAL FRUIT
ROASTED ASPARAGUS ~ FRIES



BREAKFAST

Hot, Made to order breakfast available
7 days a week.
Adults \$9.95
Kids \$4.95

ROOM SERVICE

Room Service available every day from
5:00pm - 9:00pm

WEEKLY SPECIALS

Ask your wait staff or the Front Desk for the
current Weekly Specials in the dining room
and for details on our upcoming Special
events

DEEP DISH PIZZA

14" Pizza

CHICAGO STYLE 15

Deep dish with pepperoni and mozzarella cheese

BUILD YOUR OWN 16

Your choice of up to 3 toppings

Choose from pepperoni, diced ham, sausage,
jalapeno, tomatoes, and mushrooms

Any additional toppings each \$1.00

Please allow 25-30 minutes for prep & cooking time

DESSERTS

PEPPERMINT CHEESE CAKE 6

Deliciously creamy peppermint cheese cake with
peppermint and whipped cream on top.

PECAN PIE A LA MODE 6

Decadent pecan pie topped with a scoop of vanil-
la bean ice cream.